



GOURMET
PROFESSIONAL
BY SENSIOHOME



GOURMET PROFESSIONAL
KITCHEN MACHINE
INSTRUCTION MANUAL



Thank you for purchasing this gourmet by sensiohome Kitchen Machine

What can you expect from this product

- A true multi-tasker with a blender, beater, whisk and dough hook attachments for creating show stopping creations to impress your family and guests.
- 8 speed controls plus pulse setting for maximum versatility.
- A powerful 1200W motor and planetary mixing action for thorough mixing results.
- A large 5.5L stainless steel mixing bowl with easy grip handles and a removable splash guard for no more messy work surfaces.

SAFETY IS IMPORTANT: To ensure your safety and the safety of others, please ensure you read the Product Safety and Electrical Safety Information before you operate this product. Keep these instructions in a safe place for future reference.

TECHNICAL DATA

Model Number: GPKM01

Voltage/Frequency: 220-240V~50/60Hz 1200W

5.5L Stainless steel bowl - Maximum capacity up to 2kg of dough

1.5L Glass Jar Blender – Maximum operation time of 1 minute



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When using electrical appliances, basic safety precautions should be followed including the following: Read all instructions before you use the Bake and Blend Stand Mixer for the first time.

IMPORTANT

- Always ensure the appliance is only used by a responsible adult. It is not intended for use by persons (including children with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
- Always use this appliance on a stable, level surface, close to a power socket and out of reach of children.

- Always ensure that hands are dry before handling the plug or switching on the appliance.
- Always ensure that when lifting the head into a vertical position that the head locks into place.
- Always operate the blender with the lid locked into place and the lid cap firmly closed.
- Always ensure the blending jug is properly assembled and in place before the speed control dial is turned on.
- Always allow hot liquid to cool sufficiently before blending this is to prevent scalding.
- Always ensure the blender is switched off before removing it from the stand mixer.
- Always carry out regular checks on the appliance and power cord. Should there be any signs of damage, do not attempt to use or repair. This appliance has no user serviceable parts.
- Always unplug this unit when not in use and before cleaning.



- Always take care when handling the sharp cutting blades.
- Always allow the appliance to fully cool down before cleaning or storing.
- Never immerse the appliance, cord or plug into water or any other liquid. This is to protect against electrical shock.
- Never use this appliance for other than intended use. This appliance is for household use only. Do not use outdoors.
- Never touch moving parts, never touch the whisk, mixer blade or kneading hook while the appliance is in operation.
- Never touch the blades inside the blending jug, they are extremely sharp and will cause injury.
- Never insert hands or utensils in the blending jug during operation to the risk of severe injury to persons or damage to the unit.
- Never allow children to use this appliance, close supervision is necessary when this appliance is in use near children.



- Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- Never place on or near heat sources.
- Never exceed more than 2kg of dough in the stand mixer, as this will overload the motor.
- Never overfill the blending jug; never fill ingredients beyond the jar's MAX line.
- Never place any Kitchen Machine Bake and Blend Stand Mixer attachments into a microwave oven.
- Never leave this appliance unattended during use.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**



WARNINGS!

Read these instructions thoroughly before using this appliance or connecting it to the mains supply.

- **A 13 amp BS1362 ASTA approved fuse must be fitted.**
- **This appliance must not be earthed.**
- **There are no user-serviceable parts inside this appliance. Always refer servicing to qualified service personnel.**
- **The mains lead of this product is not replaceable by the user. If the mains lead is damaged, do not use until the appliance has been inspected and approved by a qualified electrician.**
- **Do not allow this product to be exposed to rain or moisture during use or storage.**

Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. Connecting it to any other power source may cause damage.

This product may be fitted with a non-re-wireable plug. If it is necessary to change the fuse in the plug, the fuse cover must be refitted. If the fuse cover becomes lost or damaged, the plug must not be used until a suitable replacement is obtained.

If the plug has to be changed because it is not suitable for your socket, or due to damage, it should be cut off and a replacement fitted. Follow the wiring instructions shown. The old plug must be disposed of safely because inserting it into a 13 amp socket could cause electrical hazard.

The wires in the power cable of this product are coloured in accordance with the following code:

Blue = Neutral

Brown = Live

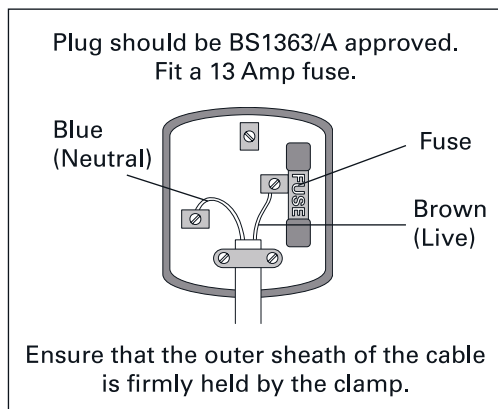
If the markings on the terminals of your plug do not correspond to the colours of the wires in the power cable, proceed as follows:

- The wire which is coloured **Blue** must be connected to the terminal which is marked **N** or coloured **Black**
- The wire which is coloured **Brown** must be connected to the terminal which is marked **L** or coloured **Red**.

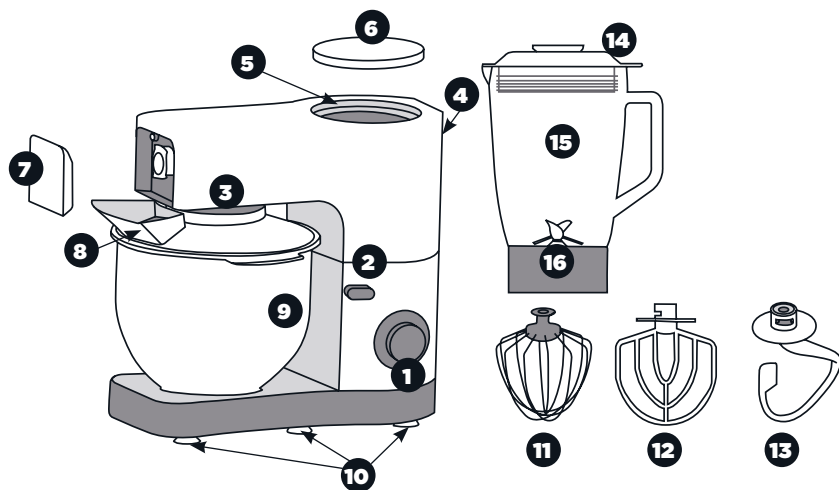
DO NOT connect any wires to the Earth Terminal.



This symbol indicates that this 2-core appliance is Class II and does not require an earth connection.



Features



Product may vary slightly from illustration

- | | | |
|--------------------------------|--|---|
| 1. Speed Control Dial | 6. Cover | 11. Whisk |
| 2. Head Release Lever | 7. Cover for mincer
(mincer not supplied) | 12. Beater |
| 3. Multifunction head | 8. Splashguard | 13. Dough Hook |
| 4. Release button
for cover | 9. Stainless Steel Mixing
Bowl | 14. Blender Lid
(with removable cap) |
| 5. Power outlet
for blender | 10. Non-slip feet | 15. Glass Jug |
| | | 16. Blade Collar |

Before First Use

Before using your Kitchen Machine for the first time, remove any packaging material and promotional labels. You may wish to keep the packaging for future use or storage for your stand mixer.

Wash the mixer attachments, stainless steel mixing bowl and splashguard, blender and blender lid in warm soapy water with a soft cloth, taking care with the blender's sharp blades. Rinse and dry thoroughly.

Wipe the stand mixer with a soft damp cloth to remove any manufacturing dust.

Before assembling, ensure the speed control dial is turned to the **OFF** position. The suction feet underneath the unit are designed to stick to the work surface to prevent the unit from travelling along the counter. Press these down firmly in place to adhere to the work surface. Connect the unit to the mains supply.

Using the Kitchen Machine

MIXING/KNEADING/BEATING AND WHISKING

The bowl can be used to mix up to 2kg of dough, do not overload as this will damage the motor.

1. Add the food ingredients to the bowl in accordance with the recipe, and then open the multifunction head (3) using the head release lever (2) until it clicks into position. See Fig 1.
2. Place the mixing bowl (9) on the base, and turn the mixing bowl to lock it into position. (See Fig 1).
3. Attach the splashguard if using (8), and position the opening at the front of the appliance see Fig 1. There is a small indicator on the base that turns from red to green when the bowl is locked into position correctly.
4. Fit the desired accessory either the whisk (11), the beater (12) or the dough hook (13) into the multifunction head, pushing the shaft of the accessory and rotate to lock into position see Fig 2.

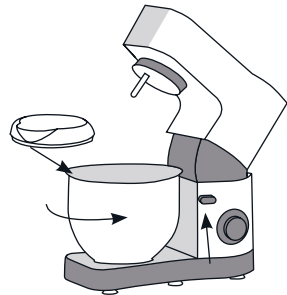
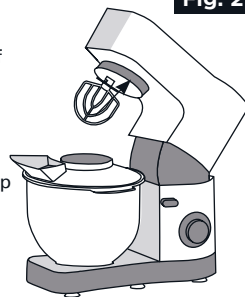


Fig. 1

5. Lower the multifunction head to a horizontal position. Turn the head-lift lever (2) anti-clockwise to lower the head, a click should be heard when it is in position.
6. Insert the power plug into the power socket and turn the speed control dial (1) to the "P" setting for the pulse option for a burst of power, or set the speed control dial to the desired position 1-8 depending on your recipe requirements.
7. During preparation, you can add ingredients through the opening of the splashguard.
8. When finished, turn the speed control dial to the "0" setting. Lift up the multifunction head by turning the head-lift lever (2) anti-clockwise, and remove the mixing bowl by turning to unlock.

Fig. 2



The Accessories

THE BEATER

This is used for making cakes, biscuits, pastry, icing, fillings and mashed potato.

1. Select speed 1 or 2 to start and increase to your desired speed, be careful not to over mix otherwise your cakes; biscuits or pastry may be dense/tough in texture.
2. You can add additional ingredients such as eggs, dried fruit, nuts or chocolate chips via the hole in the splashguard without the need to stop the machine.
3. When filling the mixing bowl, please ensure that the maximum quantities are not exceeded.
4. It may be necessary during mixing to stop the machine and lift the multifunction head to scrape down the bowl to ensure all ingredients are incorporated fully.

THE DOUGH HOOK

This is used for mixing bread, brioche and pizza dough.

1. The recommended maximum capacity is no more than 2kg of dough
2. Start by mixing on a low speed and then increase to speed 2 for about 3 minutes until stretchy dough has formed and the bowl is clean.
3. Leave the dough to double in size in a warm place. Cover the bowl with some cling film that has been greased so it does not stick onto the dough. When doubled in size, knock back and then re-knead by hand and form into your desired shape. Leave to prove and then bake.

THE WHISK

This is used for mixing meringues and cream but is also great for batters, cheesecakes, mousses and soufflés.

1. For mixing egg whites the minimum recommended egg whites is 2 and maximum is 12. Select speed 4-6 and whip the egg whites without stopping for about 4 minutes, until stiff.
2. For whipping cream the minimum quantity recommended is 300ml and the maximum is 600ml select speed 6-8 for about 5 minutes.

BLENDING AND MIXING

The blender can be used to prepare up to 1.5L of mixture, do not exceed this or it may leak out of the lid. Ensure the multifunction head is in a horizontal position and the speed control dial is in the OFF (0) position. The attachment holder under the multi-function head will move during blending. It is recommended to blend with the stainless steel bowl securely in position. Do not touch the moving parts.

1. Remove the cover (6) for the power outlet for the blender (5) by pressing the button (4) on the side of the multifunction head. This will release the cover, lift it off and set it aside.
2. Add the food (chopped into 2" pieces) to the glass blending jug (15) and add the blending lid and secure (14).
3. Fit the blender (15) into the blender power outlet (5) and turn it anti-clockwise to lock into position.
4. Turn the speed control dial to P to pulse the mixture in short bursts or 1-8 depending on your requirements. – DO NOT OPERATE FOR MORE THAN 1 MINUTE AT A TIME.
5. When the desired consistency has been reached, turn the control dial to (0) and remove the blender by turning it clockwise.
6. Replace the cover (6) over the power outlet for the blender (5). If this is not in the correct position the mixer will not operate.

Hints and Tips

GETTING THE BEST FROM YOUR KITCHEN MACHINE

- When making cakes, use butter or margarine at room temperature as this combines with the sugar easier and you will incorporate more air for a better result.
- When making pastry, it is best to use very cold butter and ice cold water.
- Eggs at room temperature are best for whisking, so take them out of the fridge an hour before you need to use them.
- Bread dough works best if you add the water first before other ingredients.
- A clean bowl is essential when whisking egg whites, if there is any grease present they will not increase in volume, wipe half a lemon around the bowl first. Maximum capacity is 12 egg whites.
- When making bread, if you hear the machine straining, switch the mixer OFF (0) remove half the dough and mix each half separately.
- It is best not to use the whisk for creaming butter and sugar together as this may damage the attachment, the beater is recommended for this.
- When whipping cream, use cold cream from the fridge this whips better and is more stable when whipped, maximum for whipping is 600ml.
- It may be necessary to scrape down the bowl from time to time to ensure even mixing, switch the machine OFF (0) and lift the multifunction head up.
- When blending, cut the ingredients into bite size pieces (2") for better mixing.
- Try adding frozen fruit to smoothies; this reduces the need for ice cubes. Frozen fruit is picked at its peak and is easy to store in the freezer.
- When blending soup, ensure that it has cooled sufficiently to prevent scalding, hold a clean tea towel over the lid to ensure that it is secure.
- The blender is not suitable for grinding meat, making dough, or blending stones from fruit.

Cleaning and Maintenance

1. Before cleaning, please ensure that the speed control dial (1) is at the “0” position and that the plug has been disconnected from the socket.
2. After use, allow the device to cool down before you start to clean it.
3. To clean the exterior of the unit, use a soft damp cloth and a mild detergent.
4. When cleaning the interior and exterior and splash guard do not use any abrasive detergents or alcohol.
5. To clean the unit, NEVER submerge it in water or any other liquid.
6. The beater, whisk and dough hook are top rack dishwasher safe. The accessories can also be cleaned in warm soapy water.
7. The mixing bowl is dishwasher safe the bowl can also be cleaned with warm soapy water. Do not use any abrasive detergents as it may scratch the cosmetic finish.
8. **DO NOT SUBMERGE THE BLENDER IN WATER.** To clean, add warm water and a few drops of washing up liquid. Secure the lid and fit onto the appliance. Turn the control dial to (P) and give it a few pulses this will clean the blade and the jug. Remove the blender and rinse with clean running water. Wipe out the inside if needed taking care not to touch the blades. Leave it to dry. Wash the lid in warm soapy water then rinse and dry.
9. This appliance requires little maintenance. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

Storage

Store your Kitchen Machine in the original box or in a clean dry place.

Servicing

If you drop or damage your stand mixer it should not be used until it has been examined by an authorised service centre or appliance technician. Always refer servicing to qualified service personnel.

Focaccia with Rosemary and Sea Salt

Makes 2 Focaccia loaves

- 3tbsp extra virgin olive oil
- 275ml tepid water
- 400g Italian 00 flour
- 100g Strong bread flour
- 7g sachet easy blend yeast
- ½ heaped teaspoon salt
- 100ml extra virgin olive oil
- Few sprigs of rosemary
- Sea salt flakes (Maldon is good)

METHOD

1. Place the bowl onto the mixer and attach the dough hook and splashguard if using.
2. Add the olive oil and tepid water to the bowl. Add the flours, yeast and salt.
3. Knead on a minimum speed for between 30-45 seconds until dough has formed then increase the speed slightly for about 3-4 minutes or until the dough is smooth and elastic and leaves the sides of the bowl clean.
4. Remove the dough from the bowl and form into a ball, place the dough in an oiled bowl and cover with cling film. Leave this in a warm place for 1-1/2 hours until doubled in size.
5. Knock the dough down and knead again for a few minutes either back in the stand mixer or by hand on a floured surface. Divide the mixture into two and form into two rounds about 1.5cm thick. Place these on a baking tray and cover with cling film, leave these to prove for 20-30 minutes, until doubled in size.
6. While the bread is proving, heat the olive oil very gently in a saucepan and add the sprigs of rosemary (keeping back a few leaves for garnish), remove from the heat and leave to cool, the rosemary will infuse the olive oil.
7. Heat the oven to 200°C, when the bread has doubled in size, make indentations all over the bread with your fingers and brush the surface of the bread generously with the infused olive oil, scatter the remaining rosemary leaves and sprinkle with sea salt.
8. Bake in the oven for 20 minutes until well risen and golden brown and sounds hollow when tapped underneath. If desired you can drizzle a little more olive oil over the bread before serving.

Classic Victoria Sponge with Raspberries and Cream

Serves 8

Everyone's favourite, the Classic Victoria Sponge. Perfect for afternoon tea or even as a birthday cake. This uses fresh cream as a filling but if you prefer a sweeter butter cream just substitute it instead.

- 250g butter, very soft butter
- 250g golden caster sugar
- 4 large free range eggs
- 250g self-raising flour
- 1 tsp. baking powder
- 4 tbsp. good quality raspberry conserve
- 400ml double cream
- Handful of fresh raspberries
- Icing sugar to dust

METHOD

1. Pre-heat the oven to 190°C and grease and line 2 x 20cm sandwich tins with baking parchment.
2. Add the butter and sugar to the bowl. Add the beater attachment to the machine and the splashguard if using.
3. Turn the speed dial to 1-2 for 30 seconds to incorporate the butter and sugar and increase the speed until the mixture turns from a yellow colour to almost white, you may need to scrape down the bowl to ensure everything is mixed together.
4. Add the eggs and a heaped spoonful of flour and beat until fully incorporated scraping down the bowl if necessary. Switch off the control dial.
5. Add the flour and mix to incorporate the flour, when flour has been incorporated, switch off the machine, do not over-mix.
6. Divide the mixture between the two tins and using a palette knife spread the mixture evenly. Bake for 20-25 minutes or until they are just firm to touch. Leave to cool slightly then remove from the tins and leave to cool on a wire rack bottom side down.
7. Clean the mixing bowl and then add the double cream to the bowl, add the whisk attachment and the splashguard to the machine. Whisk on maximum speed until a soft peak is formed.
8. Spread the cream on top of one of the cakes and sprinkle over the fresh raspberries. Spread the raspberry conserve on the bottom side of the remaining cake and place on top of the raspberries and cream.
9. Dust the top of the cake with icing sugar and serve in big slices.

Pavlova with Spiced Figs and Ginger cream

This is a wonderful combination of sweet spiced figs with a delicious gooey meringue.

For the Pavlova

- 4 large free range eggs
- 200g golden caster sugar
- 1 tbsp. cornflour
- Pinch of Sea salt

For the ginger cream

- 400ml double cream
- 125g mascarpone
- 1 tbsp. stem ginger syrup
- 1 ball of stem ginger, finely chopped

For the spiced figs

- 8 figs
- 1 knob of butter
- 1 tbsp. dememara sugar
- ½ tsp. ground cinnamon
- 2 tbsp. stem ginger syrup
- 2 star anise
- ½ orange, zest and juice

METHOD

1. Start by making the meringue, whisk the egg whites until they form stiff peaks, then add the sugar a little at a time until it is completely incorporated, add the salt and cornflour and continue to whisk until the mixture is glossy.
2. Place a sheet of greaseproof paper onto a large baking tray and spread the meringue out to the size of an A4 sheet of paper and try and make the sides taller than the middle which should have a slight dip. Bake in a low oven 130°C/ gas ½ for 1 ½ hours until crisp. Then remove from the oven and cool. If you are making this the day before turn the oven off and allow to cool in the oven.
3. Turn the oven up to 180°C/ Gas 8. Slice the figs into quarters. Butter an ovenproof dish generously, and place the figs into the dish. Sprinkle the sugar and ground cinnamon over the figs and drizzle over the stem ginger syrup. Place the star anise in between the figs then squeeze over the juice of half the orange. Bake in the oven for 20 minutes until the figs have softened and the juice is bubbling. Remove from the oven and allow to cool.
4. To make the ginger cream, beat the double cream until it forms soft peaks, add the mascarpone, steam ginger syrup and chopped steam ginger and stir it through. Chill until you are ready to assemble.
5. Carefully remove the Pavlova from the greaseproof paper onto a suitable serving dish. Pile the cream and spread it over the Pavlova. Arrange the figs over the top and drizzle any juice from the figs, finish with a scattering of orange zest.

Thai inspired Sweet Potato and Coconut Soup

Serves 4-6

The Thai curry paste adds lovely warmth to this delicious soup.

- Drizzle of oil
- 1 onion, peeled and roughly chopped
- 2 tbsp Thai red curry paste
- 1kg sweet potato, peeled and chopped
- 2 tsp chopped lemongrass
- 1 can full fat coconut milk
- 600ml vegetables stock
- 10 coriander, stalks only
- 3 tsp lime juice
- 1 tsp Thai fish sauce (optional)
- Salt and pepper
- To serve: Warmed Naan breads on the side and garnish with coriander sprigs and chopped red chilli

METHOD

1. Drizzle a little oil in a large saucepan and add the chopped onion, sauté over a medium heat until the onion is softened but not browned. Add the curry paste and cook for 1-2 minutes until fragrant.
2. Add the remaining ingredients in the order listed to the pan and season with salt and pepper.
3. Cover with a lid and bring to the boil then reduce down to a simmer until the sweet potato is tender, this should take about 20 minutes. When the sweet potato is tender; turn off the heat and allow the soup to cool.
4. Blend the soup in batches in the glass blender until thick and creamy. Return the soup to the pan and re-heat gently. Taste and adjust the seasoning if required.
5. Serve in bowls sprinkled with coriander sprigs and chopped red chilli with warmed Naan breads on the side.

Celeriac and Stilton Soup

Serves 4

This soup is made using celeriac which is a very under rated vegetable, the combination with apple and stilton is a real winner.

- Knob of butter
- 1 tbsp. olive oil
- 1 large onion, peeled and quartered
- 500g celeriac
- 250g potatoes
- Sea salt and freshly ground black pepper
- Handful of thyme sprigs, leaves picked
- 900ml vegetable stock
- 1 dessert apple, peeled, cored and diced
- Juice of ¼ of a lemon
- Handful of curly leaf parsley, finely chopped
- 100g Stilton, crumbled
- Serve with chunky walnut bread

METHOD

1. Melt the butter and oil in a large pan, add the onion and gently fry for 5-6 minutes until softened.
2. Peel the celeriac and potatoes and cut into chunks. Add the celeriac and potato to the pan with some salt and pepper and the thyme leaves. Stir well then pour in the stock. Bring to the boil and simmer for 20 minutes.
3. Add the diced apple with a squeeze of lemon juice and continue to cook for 5 minutes, until the celeriac, potato and apple are very soft. Remove from the heat and allow to cool for 30 minutes.
4. Add the soup to the glass blending Jug and secure the lid then blend until smooth you may have to do this in batches. Return the soup to the pan and adjust the seasoning with lemon juice, salt and pepper. Reheat gently then stir in the parsley with half of the Stilton.
5. Divide the soup between warm bowls and sprinkle the remaining Stilton over each portion to serve. Serve with walnut bread on the side.

Tropical Pineapple Smoothie

Serves 2

This is packed full of goodness, good fats from the avocado and lots of iron from the spinach. The pineapple adds sweetness and vitamin C.

- 500ml Coconut water
- 200g frozen pineapple cubes
- 100g ripe avocado
- 2 handfuls of spinach
- ½ tsp coconut oil
- Drizzle of honey (optional)

METHOD

1. Add the ingredients listed in order to the glass blending jug and blend until smooth. Serve in glasses.

Banana and Passion Fruit Smoothie

Serves 2

- 2 ripe bananas, roughly chopped
- 200ml chilled milk
- 2 passion fruit, halved
- 2 tsp runny honey
- 300ml chilled natural yogurt
- Ice cubes (optional)

METHOD

1. Add the bananas to the glass blending jug.
2. Scoop out the passion fruit pulp and press through a sieve into the jug. Add the yogurt, milk and honey, add a few ice cubes
3. Secure the lid and blend until smooth, serve in chilled glasses.



Kale Pesto

Makes: 3 cups

Kale makes great pesto it is a genuine super-food it is rich in vitamins, minerals and fibre, combined with toasted sunflower seeds and Parmesan cheese is simply delicious.

- 2 cups fresh kale, stems removed, chopped
- 1/2 cup fresh basil
- 2 large garlic cloves, chopped
- 1/4 cup toasted sunflower seeds
- 1/2 cup grated Parmesan or Pecorino cheese
- 1 lemon, juiced and zested
- 1/2 teaspoon salt, to taste
- 2 tablespoons water
- 1/2 cup extra-virgin olive oil, plus more if needed

METHOD

1. Add the kale and basil in small handful portions into the glass blending jug.
2. Turn the control dial to PULSE and release 2 or 3 times until the leaves are chopped into small pieces. Keep adding a handful of kale and basil until they are roughly chopped.
3. Add the remaining ingredients to the jug in the order listed.
4. Blend until smooth, or to your desired consistency.

NOTE: If pesto is too thick, add water or olive oil and blend again.

Serve with hot freshly cooked spaghetti and a sprinkle of Parmesan cheese, this is also great spread onto chicken before cooking and is even good with boiled new potatoes.

Guarantee

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced or refunded where possible during this period by the dealer from whom you purchased the unit.

The following conditions apply:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used only for domestic purposes.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexperienced repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.
- Valid in the UK only.

Customer Helpline: 0345 467 6743



Disposal Information

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your local authority for recycling advice.



This symbol on appliance, instruction manual and packaging puts your attention to this important issue. The materials used in this appliance can be recycled. By recycling used domestic appliances you contribute an important push to the protection of our environment.

Ask your local authorities for information regarding the point of recollection

For technical queries, please contact:

MPL Home Ltd, Lytchett House, 13 Freeland Park,

Wareham Road, Poole, Dorset, BH16 6FH, UK

MPL Home Ltd, Unit 5, The Courtyard Business Centre,
Orchard Lane, Blackrock, Co. Dublin. A94 Y6C3











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